



GALA

Dinner

APPETIZERS

SLICED ORANGE WITH WATERMELON SALSA
lime, cilantro, jalapeño

MARINERS' SEAFOOD COCKTAIL
a brimming goblet of fruits de mer, served with lemon and cocktail sauce

GRILLED EGGPLANT WITH KALAMATA OLIVES
basil, feta cheese

OYSTERS ROCKEFELLER

baked oysters topped with a mixture of seasoned spinach, butter, breadcrumbs

SOUPS AND SALAD

NEW ENGLAND CLAM CHOWDER

classic cream soup with the flavors of clams, potato, and bacon

VENETIAN RICE AND PEA SOUP

chicken broth full of tender green peas and rice, grated Parmesan cheese

CHILLED PINEAPPLE PIÑA COLADA SOUP
coconut milk, rum, cinnamon, pineapple slice

MIXED ITALIAN GARDEN
tomato, roasted Italian vegetables, olives, red onion, mozzarella cheese

MAINS

CHEESE RAVIOLI WITH GARLIC CREAM SAUCE
sautéed bell pepper, zucchini, mushrooms, diced tomato

GRILLED TUNA AND HARICOTS VERTS *
spring lettuces, tomato, red onion, bacon, hard-boiled egg

BLACK COD WITH VEGETABLE CONFIT *
sauté of chopped artichoke, tomato, onion, basil, lemon, celeriac and potato purée

STEAMED CRAB LEGS
fish broth, vegetable julienne, drawn butter, boiled parsley potatoes

PRIME RIB OF BEEF AU JUS *
green beans with oregano, roasted butternut squash, Jackson potato

OLD FASHIONED WIENER SCHNITZEL
breaded veal scaloppini, bratkartoffeln, cranberry sauce

QUAIL WITH APRICOT BREAD STUFFING
port wine reduction, shiitake mushroom risotto and cherry tomato

MILLE-FEUILLE OF FOREST MUSHROOMS
ragoût of button, shiitake, oyster, and enoki mushrooms, crispy potato wafers

HOLLAND AMERICA LINE SIGNATURES

FRENCH ONION SOUP "LES HALLES"
gruyère cheese crouton

CLASSIC CAESAR SALAD
parmesan cheese, garlic croutons, anchovies

JUMBO SHRIMP COCKTAIL
american cocktail sauce

GRILLED SALMON WITH GINGER-CILANTRO PESTO *
basmati rice, swiss chard, garlic cherry tomatoes

BOILED NEW YORK STRIP LOIN *

DESSERTS

Key Lime Pie

whipped cream, mango sauce

Chocolate Caramel Fudge Tart

sweet crust, caramel fudge, chocolate ganache, berry compote

Macadamia Nut and Chocolate Chip Soufflé

Frangelico-scented vanilla sauce

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Banana, Peanut Crisp

vanilla ice cream

Cheese Plate

Old Amsterdam, Stilton, Edam, Brie,
accompanied by dried fruit, nuts, crackers, bread

Sliced Fruit Plate

selection of fresh fruit



Almond Fruit Cake

almond butter cake, cherries, berries, Frangelico whipped cream

Bananas Foster Sundae

vanilla ice cream, bananas in a caramel-rum sauce

Ice Cream

Vanilla • Rocky Road

Lemon Sorbet • Cookies and Cream Frozen Yogurt



Vanilla •  Butter Pecan

AFTER DINNER DRINKS

Chocolate Cherry Cordial in souvenir glass 6.95

Crème de Coco Dark, Bailey's Irish Cream, Drop of Grenadine

Espresso 1.25

Cappuccino 1.75

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED